



WINE PAIRING DINNER

Penfolds Champagne

Lobster taco, yuzu emulsion, nori

Bin 311 Chardonnay

Gold Street Jersey, quandong jam,
toasted sunflower

St Henri Shiraz 2022

Glazed Wagin duck breast, Jerusalem
artichoke, duck leg cigar

FWT

Saltbush lamb backstrap, pickled beetroot,
whipped goat's cheese, spring pea

Palate Cleanser

Cucumber & mint granita

Grange 2021/ Bin 389

Margaret river MB9+ Wagyu sirloin,
black garlic, potato gratin, smoked bone
marrow jus

Grandfather Port

Gorgonzola picante, quince jam,
charcoal lavosh